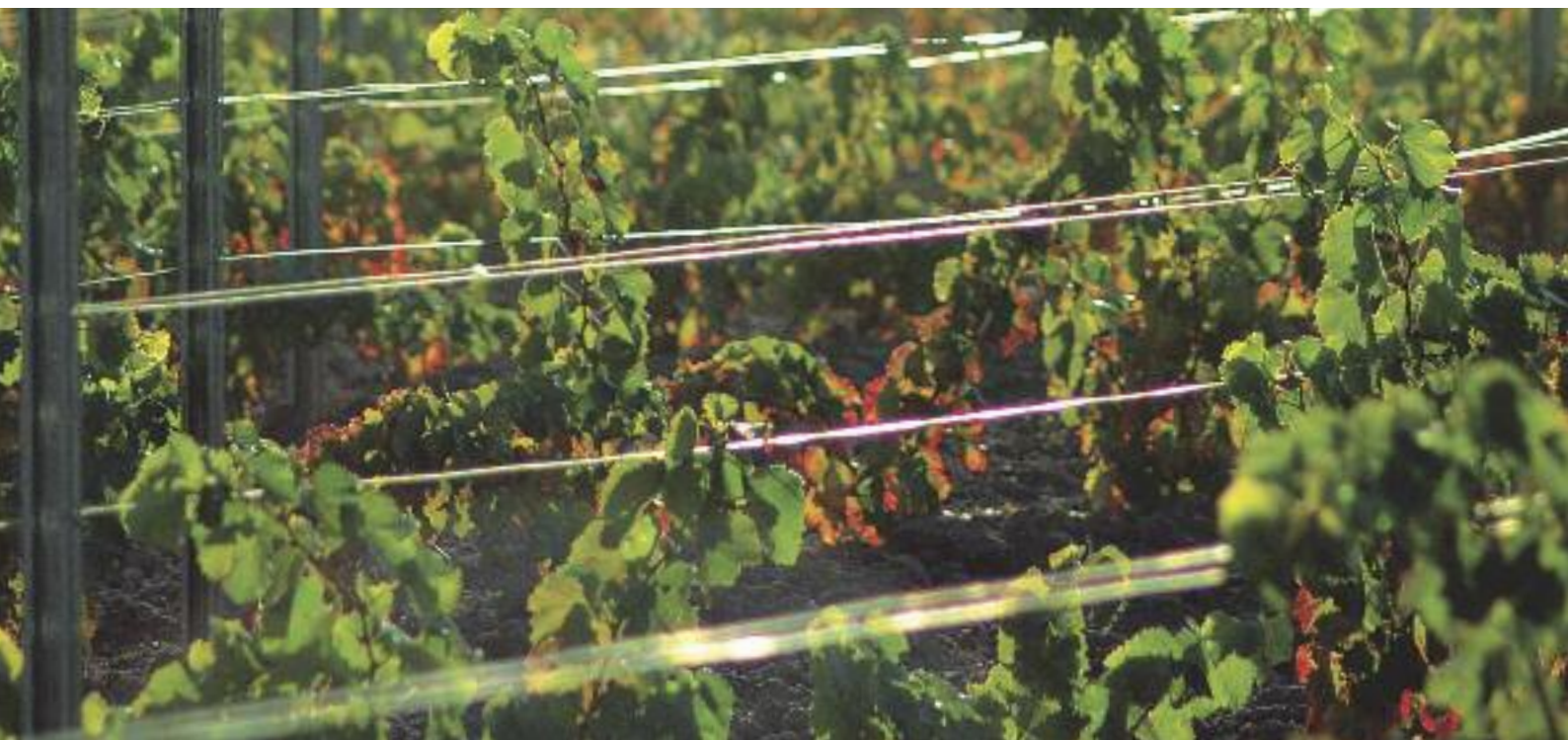




Technical Data

vins de
proven^{ce}



The Wines of Provence

Provence's vineyards extend over approximately 200 kms (120 miles) between the Mediterranean Sea and the Alps Mountains in the French departments of the Var, the Bouches-du-Rhône and, to a lesser extent, the Alpes-Maritimes



Key figures (five-year average) Provence Wines:

Côtes de Provence

Coteaux d'Aix-en-Provence

Coteaux Varois en Provence

(representing 96% of Provence
AOP wines)

1,200,000
Hectoliters/year

Equivalent of
166 million bottles

26,500 Hectares

spread over 3 French departments: Var,
Bouches du Rhône and Alpes Maritimes

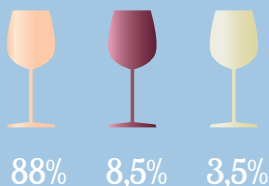
600 winemakers

540 private wineries
and 60 cooperative wineries

40 wine trading companies

Provence,
France's largest producer
of AOP rosé wines,
representing 39% of domestic production

Provence produces
approximately 5.6%
of rosé wines in the world



The origins of Provence's vineyards

It was 26 centuries ago, when the Greeks founded a colony in Marseilles, that the first vines and winemaking culture were introduced in Provence. The wines made in those days had a light color, similar to rosés. Provence is therefore the oldest winegrowing region in France, and rosés are the first known wines ever to be produced.

A complex geological past

A detailed look at the geological past of Provence would be extremely complex, but it can be broken down into four main periods. During the **primary period**, a vast, mountainous massif made of crystalline rock was formed. Rather intense volcanic activity occurred on the eastern section of this bedrock, where the current Estérel massif is located. During the **secondary period**, these mountains underwent erosion and were then completely submerged under water: a thick layer of limestone and clay-limestone sediments then covered the region. The tempestuous history of Provence's landscape is also closely linked to the **tertiary period**, when the Alps Mountains were born. The emergence of this huge massif to the North caused the sedimentary layer to buckle and slide, while in the East, the old bedrock rose up slightly. These diverse rock formations (crystalline, limestone, volcanic, etc.) were then sculpted by intense erosion during the **quaternary period** to create one of the most varied landscapes in all of France, where all of the main geological formations can be found.

The "terroir": Geology & Climate

Outcrops of the crystalline base rock can be found in southeastern Provence (the Maures, Tanneron and Estérel massifs), with many traces of past volcanic activity. From the southwest to the north extends an area primarily made up of alternating limestone hills and rocky hogbacks. Plant formations characteristic of the Mediterranean region are associated with each soil type: the 'garrigue' scrublands for limestone soils, and the thickets of 'maquis' shrubbery for crystalline soils. The climate is characteristic of the Mediterranean region: sunny, dry and hot. The many different winds in Provence are an integral part of the region's climate. The most well-known is the Mistral, an extremely dry wind which helps keep the vines healthy by protecting them from illnesses due to excess humidity.



Grape varieties & Blending

More than a dozen varieties of grapes are used regularly to produce the Provence AOP wines.

A select few form the basis for the majority of the vineyards in the region, while others are more site-specific and only used in certain appellations.

During the winter following the harvest, the winemakers blend the newly-matured base wines to create balanced wines that bring out the unique qualities of each grape type. Blending is an ancient tradition amongst Provence's winemakers.

"RED AND ROSÉ" GRAPE VARIETIES

syrah

These small, dark-red grapes with bluish tints produce dense and colorful wines, a bit harsh the first few years due to high tannin content, but very well-suited for aging. After a few years, syrah offers characteristic notes of vanilla, tobacco and candied red fruits.

grenache

Originally from Spain, grenache confers subtle hints of red fruit to young wines. Over time, it produces more spicy and meaty notes. It gives wines greater body, fullness and intensity.

cinsault

A very flavorful and eye-catching grape that is native to Provence, it is widely used for rosé wine production. It provides freshness, fruitiness and subtlety to wines, and adds balance when combined with more hearty varieties.

tibouren

This delicate and elegant grape is an authentic product of Provence. It provides the region's rosés with subtle aromas (honey, yellow and candied fruits) and a full bouquet of fragrances. It is often the first choice for blending with other grapes that are native to the region.

mourvèdre

These small, tightly-packed grapes flourish in hot climates with limestone soils. Mourvedre grapes ripen slowly, enjoying the sea breezes as they mature to perfection. They produce full-bodied wines filled with character, and subtle tannins. When young, aromas of violets and blackberries abound. After years of aging, these wines become smooth and supple, with characteristic notes of spice, pepper and cinnamon.

carignan

Well adapted to poorer soils, Carignan used to be widespread throughout Provence but is a bit harder to find these days. Grown mainly with low yields in the region's foothills, it produces full-bodied and generous wines with vivid colors. It makes an excellent base for blends.

cabernet sauvignon

Quite rare in Provence, it offers well-structured tannins, powerful yet not aggressive, that are ideal for aging. Its characteristic fragrances of blackcurrant set it apart from other vine types.

counoise

This grape variety is particularly well adapted to rocky, hilly "terroirs" with predominantly hot climates. It produces fruity wines with a very clear color.

"WHITE" GRAPE VARIETIES

rolle (vermentino)

Originally from Liguria but grown in Provence since antiquity. It is an extremely hardy and flavorful grape, which produces wines with citrus and pear aromas, full-bodied and well-balanced, both smooth and flavorful.

ugni blanc

Originally from Tuscany, these are round, juicy grapes that produce pale, fruity wines known for their elegance.

clairette

A very ancient variety from Provence, which only yields small amounts of fruit. This oblong grape produces aromatic wines with an excellent bouquet and hints of white fruits.

sémillon

A vigorous, high-yield variety that can easily fall prey to rotting. Used only in small amounts, it produces full-bodied and full-flavored wines with a pronounced bouquet, offering elegant nuances of white flowers and honey.

bourboulenc blanc ou doillon

This late-maturing grape is extremely hardy and rustic. Still quite rare in Provence, it gives wines a touch of elegance and a fuller taste.

grenache blanc

Used to make naturally sweet wines, grenache blanc can also produce very intriguing dry whites with a long finish and greater body and fullness.

sauvignon

Produces dry white wines known for their elegance, delicacy, balance and pronounced character, with notes of citrus, boxwood, and passion fruit.



Winegrowing in Provence:

unique traditions

By adapting vine cultivation to the specific "terroir" and the Mediterranean climate, winegrowers in Provence have fashioned the landscapes the region is so well known for..

The ancient method of vine training known as "gobelet" (branches forming a goblet-shaped growth off of a short, central trunk) is falling out of use, giving way to trellised vines. To protect the plants from the predominant winds, the winegrowers **plant in rows parallel to the wind**, and may vary the height of the trellising according to the vine type (upright or drooping vines).

The **majority of the vines are pruned short**, to 2 nodes (buds) per spur, except in the case of syrah and cabernet sauvignon, where pruning with a longer cane is allowed.

Depending on the slope of the vineyard, "**restanques**" (terraces built perpendicular to the slope) may be necessary to limit erosion. Spacing between vine rows and between each adjacent plant result in a maximum space of 2.5m² for each vine stock.



The hot and dry climate typical in Provence, together with regular winds, lessens the impact of **parasites and naturally inhibits plant diseases from developing**. Humidity left behind by summer storms or the early autumn rains is quickly swept away by the Mistral wind. **The vines are therefore healthier, and require less treatments than vineyards further to the north.**

The hot summers and cooler evenings as the harvest days approach **enable the grapes to reach full maturity** (accumulation of sugar, polyphenols - tannins - and anthocyanins - colored pigments). **The harvests begin in the earliest areas near the coast in the second half of August, and continue through October in the final areas.**

To prevent the grapes' aromatic precursors and colors from being altered (due to oxidation and maceration phenomena), the **harvesting begins early in the morning**, in some cases even before sunrise, with harvesting machines. **In this way, the harvest is brought to the wine cellar at a lower temperature**, and less energy is then required to cool off the grapes for white or rosé winemaking.

The Rosés of Provence



Making Rosé wines has been one of Provence's specialties for centuries, and an important part of Provençal "art of living". The climate, the "terroirs" (areas with distinct soil and climatic conditions) and the Grape types native to Provence are ideal for making these types of wines. Rosé represents 88% of wine production in the region, with 146 million bottles of Provence AOP rosés produced each year. Provence is France's leading region for AOP rosé wines, representing 39% of domestic production and approximately 5.6% of worldwide rosé production.

The color

of Provence Rosés

Only the skin of red grapes contains color pigments (the pulp which produces the juice is clear).

The color of a rosé wine will then depend on the duration and temperature of the contact between the grape juice and the skins. This is known as the maceration time. It's also during this delicate phase that the aromas of the rosé wine are extracted.

The winemaking methods are also an important factor; rosés made via direct pressing generally have paler, lighter colors, whereas rosés produced via maceration with the skins have a deeper color. The types of grapes that have been selected and the "terroir" will also have an impact on the rosé's color and personality. Rosé wines are undoubtedly the most delicate and most difficult to make.

ROSÉ RESEARCH CENTER research & experimentation

Provence has its own research center dedicated exclusively to rosé wines. Its main mission is to help improve the quality of rosé wines through research and experimental work.

The results are published and made available to wine industry professionals. www.centredurose.fr

Observing the color of a wine is an important part of the wine tasting process. This is even more true for rosés, as such a wide range of colors exist.

For this reason, the Rosé Research Center has been studying wine color concepts, and has defined a color reference system that covers both visual and semantic aspects.

The center has created a gel-based color scale that represents the 6 main colors for rosé wines made in Provence. Six names have been attributed to these colors: Gooseberry, Peach, Grapefruit, Cantaloupe, Mango and Mandarin. The color scale provides a reference that can be used by wine professionals to characterize the color of rosé wines. A paper version and color palette have also been developed by the Rosé Research Center.

Tasting

Provence Rosés

The rosés of Provence are known for their pale pink color that is both crystal-clear and luminous. Provence rosés have a rich, aromatic bouquet including fruits (white fruits and red berries, black cherries and exotic fruits), floral notes (white petals and roses), hints of spices (cinnamon, pepper) and fresh herbs. On the palate, the wines have a slightly acidic freshness and are extremely vivacious. The rosés are light, delicate, and well balanced, with an extremely fruity and generous finish that they have become known for.

They should be served at 8-10°C.

PAIRING SUGGESTIONS ratatouille, braised artichokes "à la barigoule", aioli, soup with pesto, anchoïade, bouillabaisse, seasoned fish such as sea bass with fennel.

Rosés are the perfect accompaniment for all types of ethnic dishes: exotic or spicy cuisine (a tajine from Morocco or an Indian curry, for example), and also for Asian cuisine.

Making rosé wines

EXTRACTION OF COLOR AND AROMA

During this key step in the rosé winemaking process, the anthocyanins (colored pigments) and aromas contained in the grape skin are extracted.

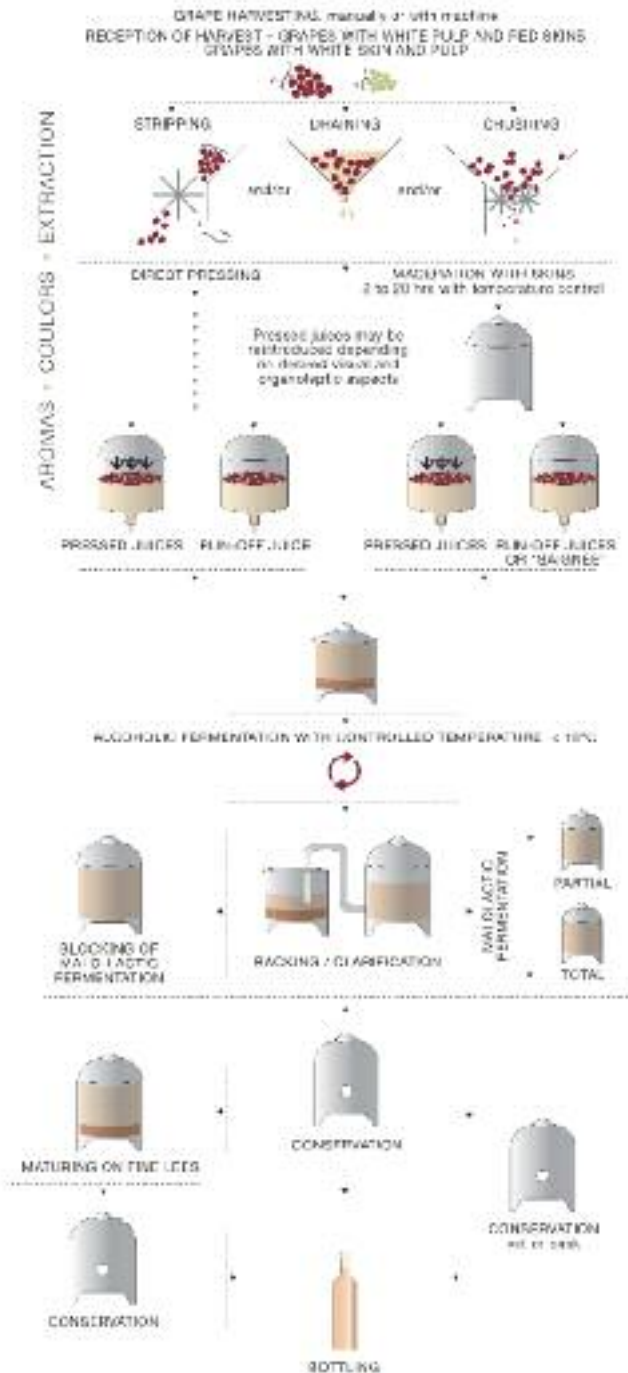
In Provence, two different techniques are generally used for this step: maceration with skins or direct pressing. Which of the two techniques will be used depends on many factors, including the condition and maturity of the harvest, the Grape varieties and their organoleptic (smell, taste, sight) potential, the proportions between grape varieties when blending is performed, and the desired organoleptic profile.

Maceration with skins:

When the red grapes are harvested, the winemaker's first task is to perform the stripping – separating the grapes from the stems and stalks. The fruit is then crushed, freeing up the pulp, the skin, the seeds and the juices, which are collectively referred to as the must. The must will then macerate in a vat for anywhere from 2 to 20 hours at a controlled temperature between 10 and 20°C. This is when the pigments and aromas from the skins will blend in with the rest. The must is then pressed to separate the solid part – the pomace (skin, seeds) – from the juice. The juice is then allowed to ferment alone at a low temperature (18 to 20°C) to preserve the maximum amount of aroma. Note: adding white grapes prior to maceration provides the wine with additional aroma and roundness.

Direct pressing:

Direct pressure is applied to full bunches of grapes or after stripping and puncturing the skins, and the clear juice is then fermented immediately. It should be noted that, in other regions, a third technique known as "saignée" (bleeding) is also used; a few hours after fermentation has begun, 5 to 15% of the juice in the vat is removed and the remainder is used to make red wine.



FERMENTATION

In order to obtain rosés with great finesse, it is the clear juices that undergo alcoholic fermentation. To clarify the juices, they are allowed to settle. The largest particles of skin, pulp and earth are removed in this way. Cold settling is most commonly used (static clarification). The alcoholic fermentation itself is performed at a controlled temperature between 18 and 20°C in order to preserve the maximum amount of aromas from the grape varieties and the fermentation. Malolactic fermentation is not systematic for rosé wines.

CONSERVATION AND/OR MATURING

To conserve the quality of the rosés, they are kept in stainless steel vats or cement vats with a lining. Maturing on fine lees is performed with rosés. Some rosés are also matured in barrels.

Rosés Wines for Aging

These rosés are different from the young rosés the region is known for, and are made to be aged 3 to 5 years. They have the finesse and elegance that are characteristic of the "young" Provence rosés, but also develop more complex aromas over the years - candied fruits, spices, and floral notes - and are more structured and dense. These wines are the perfect accompaniment for a gourmet meal, and also go well with ethnic, spicy, or sweet & sour dishes. They retain the characteristic pale color of Provence rosés, but show different tints tending more towards orange. Mourvèdre and grenache grapes are primarily used for aged rosés. Only the best plots of land are used, with low yields.

Only a limited amount of rosés for aging can therefore be produced, and are reserved for more discriminating palates.





Provence Red Wines

Approximately 8.5% of production in Provence is reserved for red wines each year, representing nearly 14 million bottles.

Tasting Provence Reds

The colors of Provence reds vary between luscious purples and ruby reds, with hints of violet. On the palate, they reveal aromatic notes of blackberries, blackcurrant, burlat cherries, pepper, and licorice, and also notes of roasting and sweet spices for reds aged in wood barrels. Provence reds fully express the unique character of Provence's "terroirs", whether they be along the coast or in the inland regions. These are supple and intense when young, but also well-structured, powerful and generous when they've aged a few years.

They should be served at 14-16°C for young wines and 16-18°C for aged wines.

PAIRING SUGGESTIONS: meats grilled with herbs from Provence, white meat, leg of lamb, beef stew salad, or a vegetable tian. When they have reached maturity, after barrel aging, Provence AOP reds go very well with more tasty dishes such as meats in sauce (stews, game, "pieds et paquets"), or aged cheeses.



Making red wines

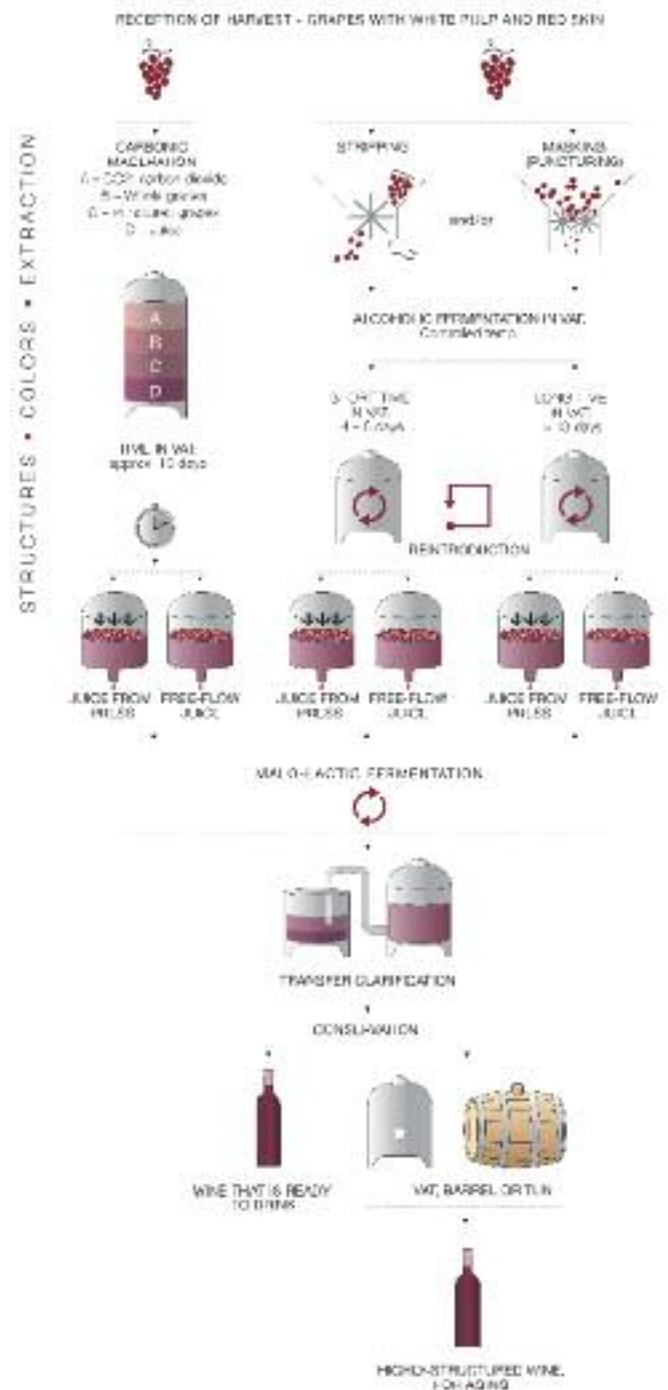
FROM HARVEST TO THE CELLAR: as soon as the harvest arrives from the vineyards, the winemakers select the appropriate production method. For red wines, if they prefer stripping and crushing the grapes, traditional vatting (long or short) is usually the choice. If they decide to work with full bunches of grapes, then carbonic maceration is performed. In this case, the entire harvest is placed in a maceration vat that is saturated with carbon dioxide. A small quantity of sugar is transformed into alcohol via a phenomenon known as intracellular fermentation.

VATTING: this is the step where the color, structure and aromas are extracted for red wines. During this step, the harvest will undergo fermentation and reach temperatures of nearly 30°C. At this point, the winemakers will opt for either a long or short vatting period, depending on the characteristics of the grape varieties and the type of wine they hope to produce. A short vatting period will produce wines that are young and fresh, whereas longer vatting makes it possible to extract polyphenols (colored pigments and tannins) and aromas to product more structured, deeply colored wines better suited for aging.

SEPARATION OF LIQUID AND SOLID PHASES:

The liquid phase is drawn from the vat (free-run wine). The pomace, or solid portion of the harvest, is pressed (pressed wine). Tasting is then performed to decide the proportions of each grape varieties for the blending. When carbonic maceration is performed, the free-run juices may be added to the pressed wine juices, which are more aromatic.

MATURATION - AGING: as it matures, the red wine completes its malolactic fermentation (transformation of malic acid into lactic acid by lactic acid bacteria). It is through this maturation process that the wine acquires its own distinct personality. The wine is matured in inert (steel, stainless steel) vats or in wooden recipients (barrels of various sizes, 600-liter casks, tanks).





Provence White Wines

Approximately 3.5% of production in Provence is reserved for white wines each year, representing nearly 6 million bottles.

Tasting Provence

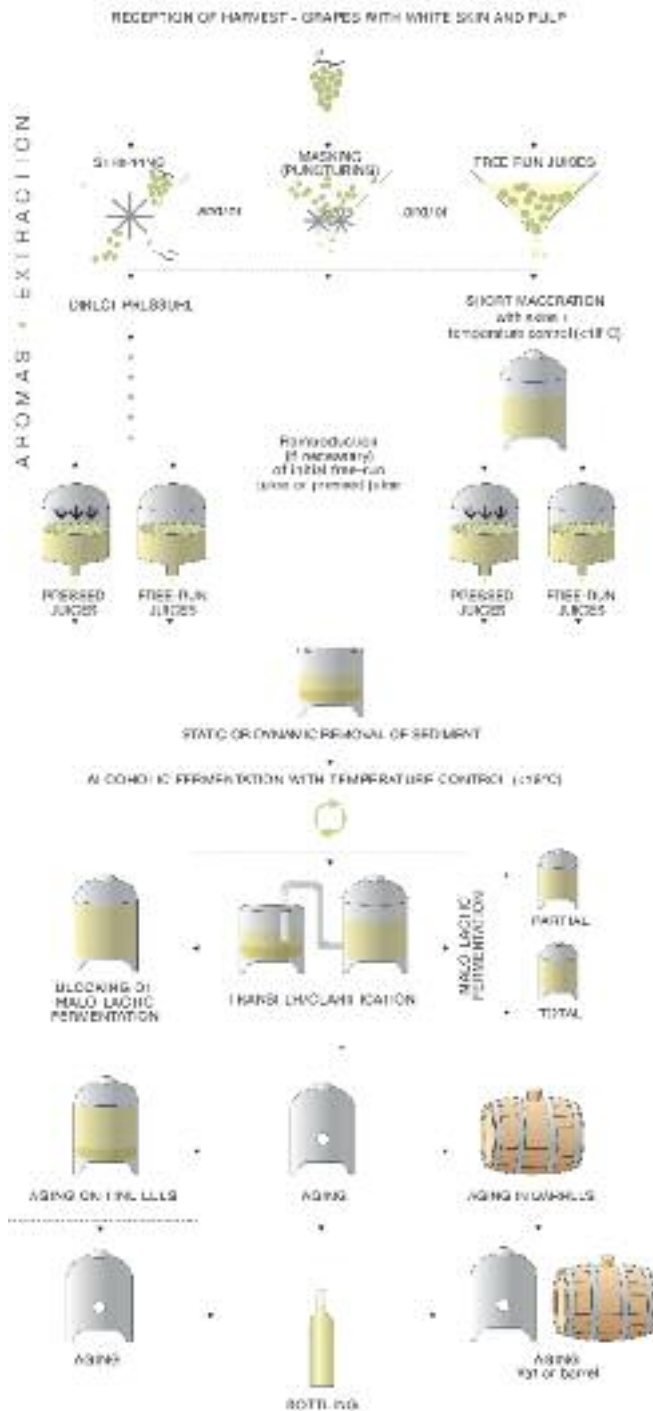
White Wines

Provence white wines have a beautiful pale yellow color with golden tints of green. They offer a veritable aromatic explosion for the palate, with notes of citrus and wonderful aromas of pear and peach. The whites that are aged for several months in wood barrels or left on lees may also offer hints of sweet spices, toast or hazelnut.

They should be served at 6-8°C.

PAIRING SUGGESTIONS: seafood, grilled fish or fish in sauce. Whites aged in barrels will find their full expression with white meats, truffles and goat cheese.

Making white wines



FROM THE VINEYARD TO THE CELLAR: this is an extremely delicate step. Grapes for white wines are much more sensitive to oxidation, which may occur during this step.

EXTRACTION OF AROMAS: in general, the harvest is stripped and crushed and the run-off juice is collected directly in the press, or the harvest is placed in a vat for maceration with skins. In the latter case, the maceration will take place at a controlled temperature (18°C) for a short period of time, enabling the aromas of each grape varieties to transfer from the skins to the pulp. The free-run and pressed juices are separated initially, and then may or may not be assembled, depending on their aromatic potential.

FERMENTATION: the must is then allowed to settle before it undergoes alcoholic fermentation - either in vats or barrels. This is performed at a controlled temperature (18°C). In Provence, it is extremely rare for white wines to undergo malolactic fermentation.

Maturing – aging – tasting: white wines can be drawn off and placed directly in bottles. They are then drunk when young, and will express the typical notes of each grape varieties, as is characteristic of this winemaking process. They can also be matured for several months on fine lees. **These wines** will have a lovely smoothness and an enticing aromatic complexity. Some winemakers allow their white wines to undergo malolactic fermentation, then let them mature a few months in barrels before bottling. These are excellent wines for aging that fully express the characteristics of the grape varieties and the winemaking craft, with subtle, toasted hints of vanilla and cinnamon due to the maturing in wood barrels.

The Côtes de Provence appellation

The Côtes de Provence appellation extends over more than 20,000 hectares in 3 French departments: the Var, Bouches du Rhône and an enclave in the Alpes Maritimes, grouping together 84 communes.

Key Figures *Côtes de Provence (five-year average)*

924,000
Hectoliters/year

Equivalent
of 123 million bottles

20,000 Hectares

372 private wineries

38 cooperative wineries

Maximum authorized
yield: **55 hl/ha**

Average yield:
46 hl/ha

89%



7,5%



3,5%



Climate

Predominantly **Mediterranean** (sunny, hot and dry), but may vary a great deal depending on the topography and influence of the sea. The vineyards also benefit from the Mistral wind, which cleans the air and eliminates parasites.

Geology

The "terroir" (site-specific soils and climatic conditions) of the Côtes de Provence appellation is formed by **complex geological features**. Two major geological formations coexist: limestone in the Northwest and crystalline in the Southeast. The entire northwest portion of the Côtes de Provence vineyards is comprised of alternating hills and rocky limestone hogbacks that have been sculpted by erosion. Further east, **along the sea**, the Maures and Estérel crystalline rock masses emerge, which were partially formed by **volcanic eruptions**.

The appellation includes five major geographical areas:

COASTAL REGIONS Maures crystalline rock formations

This region extends along the coast of the Mediterranean Sea from Saint-Tropez to Hyères. The soils of these vineyards are a result of the weathered rock formations from the Maures massif.

These sand-clay soils have varying degrees of quartz pebbles with colors ranging from reddish-brown to ocher. The vineyards close to the sea can be found on the hillsides and terraces of the Maures massif.

INLAND VALLEYS

This region forms a semicircle around the Maures massif. Its boundary to the north and northwest is formed by limestone Triassic ledges, and to the northeast by red, rhyolitic bench rock. This ancient sedimentary basin, dating from the Permian, has a sandstone and red clay bedrock covered in certain areas by colluvium and alluvium deposits. The vineyards are located on the slopes and upper lands of the valleys. Their soils are made of sandstone and fine clastics or argillite, with a characteristic wine-red color.

They have a sandy, clay-loam texture. The vineyards located on the northern and southern boundaries are rich in gravel from the limestone slopes of the Triassic ledge and the crystalline Maures massif.

FOOTHILLS OF THE HIGH COUNTRY The Triassic plateau

This area is located in the north and northeast part of the Inland Valley, between the Triassic ledge and the Jurassic slopes of the Upper Var. Formations from the Upper Triassic (Keuper) dominate here, which explains its name. On these rock formations, soils made up of sandy-clay limestone gravel with reddish-brown to yellow colors have developed, and are where the vineyards can be found. The majority are located on the slopes, plateaus and upper terraces.

BEAUSSET BASIN

This area opens widely to the west towards the Ciotat bay, and is enclosed to the north by the Sainte-Baume foothills and to the south by the Gros Cerveau range. It is comprised of stacked downfolds, alternating between limestone and limestone-marls. The altitudes range from 400 to 600 meters at the edges. Outcroppings of marl, sandstone and limestone from the Cretaceous are predominant. In this area, the Côtes de Provence vineyards are mainly found on shallow soils, which have primarily developed on colluvium deposits, on the slopes and upper regions of the valleys.

SAINTE-VICTOIRE MOUNTAIN

This is a vast amphitheater opening to the west, which drains into the Arc river. Its boundaries are formed to the north by the Saint-Victoire mountain and to the south by the Etoile massif. Marl and sandstone outcroppings from the Upper Cretaceous period abound here. They are often covered by colluvium or alluvium deposits caused by the weathering and erosion of the Jurassic limestone slopes.

The vineyards are found on the slopes and natural terraces in this sector. Their soils have a sandy-clay texture with a reddish or pink color. They often contain a great deal of limestone.

These geographical areas also include 'terroirs' designations with more specialized wine types: Sainte-Victoire, Fréjus, La Londe and Pierrefeu. Because of the great diversity of the 'terroirs' in the Côtes de Provence appellation, the winemakers decided to specify the unique characteristics of each one. As a result of this work, the INAO (French administration in charge of products with Protected Designations of Origin) has officially recognized additional geographic designations.

Côtes de Provence Sainte-Victoire

Côtes de Provence 'terroir' designation officially recognized in 2005

The Côtes de Provence Sainte-Victoire vineyards are located east of the city of Aix-en-Provence, at the foot of the Sainte-Victoire Mountain. The denomination includes 9 communes within its boundaries: Châteauneuf le Rouge, Le Tholonet, Meyreuil, Peynier, Puyloubier, Rousset and Trets in the Bouches du Rhône Department, and Pourcieux and Pourrières in the Var Department.

Climate These vineyards grow in more of a **continental climate**. Protected to the south from the effects of the sea by the Aurélien and Sainte-Baume Mountains, it covers the slopes of the upper Arc river valley. The rocky hogbacks of Sainte-Victoire also protect this continental micro-climate, helping to reduce the intensity of the Mistral wind. Strong gusts may still occur, which protect the vines from parasites. The Côtes de Provence Sainte-Victoire vineyards, like all the vineyards in Provence, are considered to be some of the most natural in France due to the drying effects of the Mistral wind.

Geology The soils are poor and shallow, formed by limestone and argillaceous sandstone.

Key Figures *Côtes de Provence Sainte-Victoire* (2013/2014)

22,000 Hectoliters/year
(rosé and red), equivalent of nearly 3 million bottles

2,643 Hectares: Available land

506 Hectares: Cultivated land

50 hl/ha: Maximum authorized yield

43 hl/ha: Average yield

Côtes de Provence Fréjus

Côtes de Provence 'terroir' designation officially recognized in 2005

Located in the easternmost area of the Côtes de Provence appellation, the Fréjus sector is comprised of foothills running from west to east along the Argens coastal river and benefits from direct exposure to the Mediterranean Sea. The Fréjus appellation includes eight communes (totally or partially) from the Var department within its "terroir": Callas, Fréjus, La Motte, Le Muy, Puget sur Argens, Roquebrune sur Argens, Saint Raphaël and Trans en Provence.

Climate The effects of the **Mediterranean Sea** create a very special climate for the Fréjus sector. The sea offers almost continuous ventilation and relatively stable heat amplitude. It experiences some of the heaviest precipitation in the appellation (830 to 850 mm of rain per year) and average sun exposure (2,800 to 2,900 hours per year).

Geology The Fréjus sector has three specific types of soils: red soils developed on **sandy clays** due to the weathering of sandstone and fine clastic from the Permian; **alluvium soil** on a **Permian bedrock** (red, rocky soil; sandy clay; off-white clay-loam on tuff; yellow to off-white clay-loam on deposits of marine pliocene); and sandy soils developed on the **weathered metamorphic rocks** of the Maures Mountains.

Key Figures *Côtes de Provence Fréjus* (2013/2014)

500 Hectoliters/year
(rosé and red) equivalent of nearly 70,000 bottles

235 Hectares: Available land

13 Hectares: Cultivated land

50 hl/ha: Maximum authorized yield

38 hl/ha: Average yield

Côtes de Provence La Londe

Côtes de Provence 'terroir' designation officially recognized in 2008

The vineyards of this "terroir" designation are located southwest of the Maures mountain range, with direct exposure to the Mediterranean Sea. The Côtes de Provence La Londe includes 4 communes in the Var Department (either totally or partially): Bormes les Mimosas, La Crau, Hyères (including the island of Porquerolles) and La Londe les Maures.

Climate The close proximity of the Mediterranean Sea is the predominant feature of this specific climate. The winter and summer seasons are temperate. Yearly rainfall is quite low (less than 700 mm/year). Sun exposure is high (3,000 hours per year) and ventilation from sea breezes is nearly constant and brisk.

Geology This "terroir" has four types of soil: soils on shale, rocky and shallow; colluvium slopes on shale with varying amounts of loose stones; colluvium rock slides with quartzite, sandstone and shale stones; and ancient alluvium soils with quartzite, sandstone and shale.

Key Figures *Côtes de Provence La Londe* (2013/2014)

6,600 Hectoliters/year
(rosé and red) equivalent of nearly 880,000 bottles

411 Hectares: Available land

154 Hectares: Cultivated land

50 hl/ha: Maximum authorized yield

43 hl/ha: Average yield

Côtes de Provence Pierrefeu

Côtes de Provence 'terroir' designation officially recognized in 2013

The vineyards of this "terroir" are located between the Mediterranean Sea, the slopes of the Massif des Maures mountains and the limestone plateaus of the Var midlands. All or part of twelve communes are included in the Côtes de Provence Pierrefeu "terroir": Carnoules, Carqueiranne ; Collobrières, Cuers, La Crau, La Farlède, La Garde, La Valette, Le Pradet, Pierrefeu, Puget-Ville and Solliès Pont.

Climate This sector's climate still benefits from the effects of the Mediterranean Sea, with continental influences as well in the inland regions. Differences in temperature remain moderate. The spring and summer months are quite hot. The altitude of the vineyards remains below 400 meters.

Geology There are three main types of soils in this sector: red sandy-clay soils characteristic of the Permian Depression; red, sandy clay pebbles (limestone gravel) in the plains, and reddish-brown silt-clays covered by schist pebbles in the hills.

Key Figures *Côtes de Provence Pierrefeu* (2013/2014)

5,100 Hectoliters/year
(rosé and red) equivalent of nearly 680,000 bottles

3 900 Hectares: Available land

122 Hectares: Cultivated land

50 hl/ha: Maximum authorized yield for rosés

45 hl/ha: Maximum authorized yield for reds

41 hl/ha: Average yield

The Coteaux d'Aix-en-Provence appellation

The Coteaux d'Aix-en-Provence appellation groups together 49 communes in the western section of Provence where limestone is predominant. It extends from the Durance River to the Mediterranean Sea and from the Rhone Valley in the west to the Sainte-Victoire Mountain in the east.

Winemaking activity is concentrated in sedimentary basins located between a series of secondary ranges running parallel to the coast: La Nerthe, La Fare, Eguilles, La Trevasse, the Costes, and their prolongation in the Alpilles.

Key Figures *Coteaux d'Aix-en-Provence* (five-year average)

202,000
Hectoliters/year

Equivalent of
27 million bottles

4,000 Hectares

65 private wineries

12 cooperative wineries

Maximum authorized
yield: **60 hl/ha**

Average yield:
49 hl/ha

83%



12,5%



4,5%



Climate

The most prominent characteristic of this region's Mediterranean climate is the northern Mistral wind, renowned for their intensity, which bring cold, dry air to the area. The Mistral also provides exceptional sun exposure, with a yearly average of 2,900 hours. Low rainfall - between 550 and 680 mm per year - mainly occurs in the spring and fall.

Geology

The main types of soil in the region are: clay-limestone rocks; sandy, often gravelly, soil on molasses and sandstone; and cobbly soil with clay or loam-sand matrix on the terraces of the Arc and Durance Rivers. The Coteaux d'Aix-en-Provence appellation is characterized by the diversity of its 'terroirs'. The wide range of altitudes and topographies have resulted in a myriad of micro-climates.

**There are four distinct "terroirs"
in the Coteaux d'Aix-en-Provence appellation:**

THE MEDITERRANEAN 'TERROIR':

This 'terroir' is centered around the Etang de Berre, from Gignac-la-Nerthe to Martigues and from Port-de-Bouc to La-Fare-les-Oliviers. The harvest season begins early in this region due to the maritime influence.

Altitudes between 0 and 100 meters.

THE MISTRAL 'TERROIR':

Centered around Salon-de-Provence, from Pélissanne to Aurons, Eygalières to Sénas and Mallemort to Lambesc, it is heavily influenced by the strong Mistral wind, which are most frequent here and particularly intense.

Altitudes between 50 and 200 meters.

THE COTEAUX (HILLSIDE) 'TERROIR':

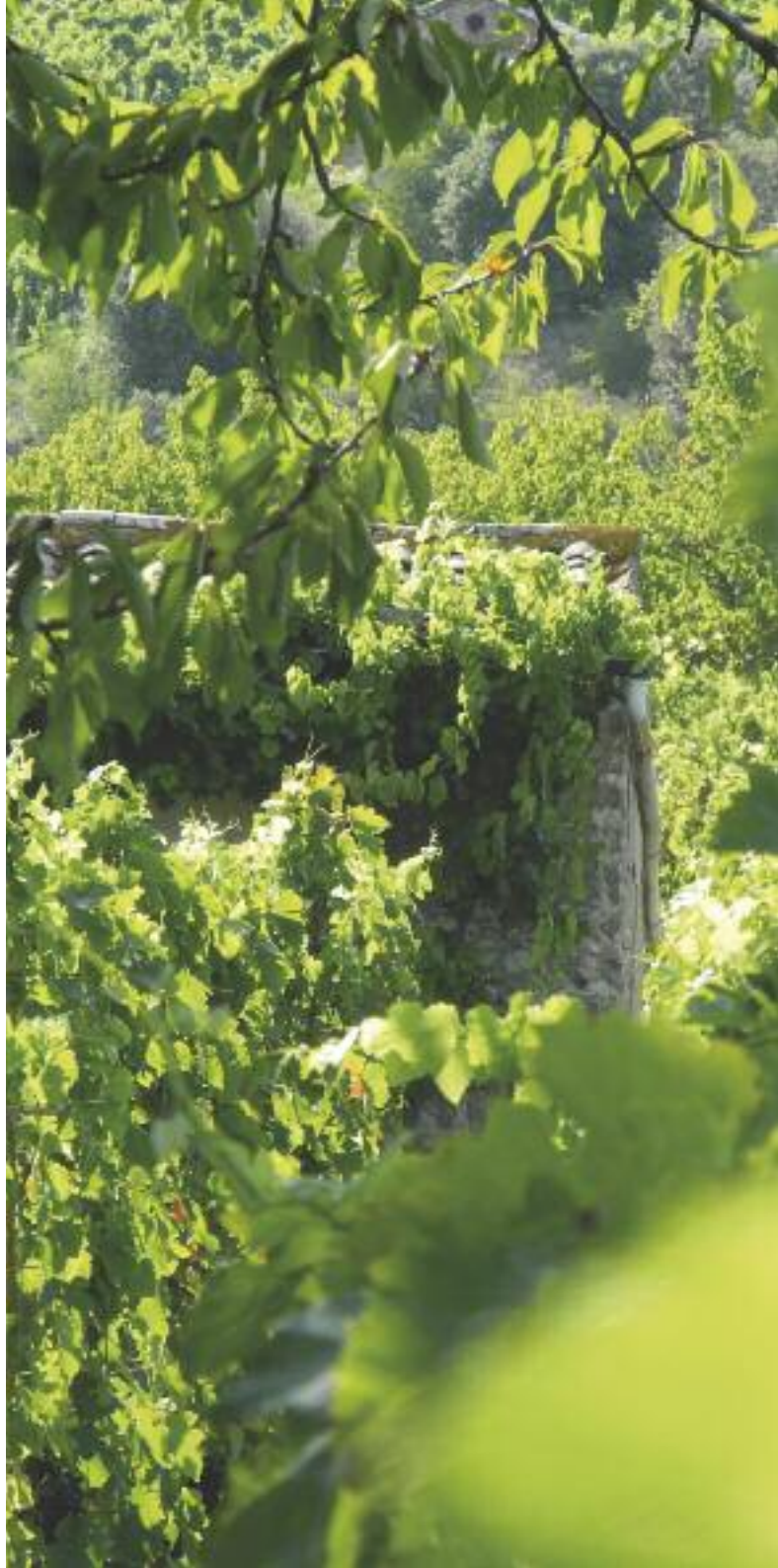
This 'terroir' is found in the heart of the appellation, northwest of Aix-en-Provence. From Eguilles to Rognes and Puyricard to Puy-Sainte-Réparate, it is huddled against the hillsides of the Eguilles and Trévaresse chains. The vineyards are spread over the hills between the northern and southern slopes.

Altitudes between 100 and 300 meters.

THE HIGH PLATEAUS 'TERROIR':

This 'terroir' is at the eastern edge of the appellation, nestled along the northern slope of the Sainte-Victoire Mountain. From Rians to Artigues and Vauvenargues to Jouques, this is a colder region, with more of a continental climate. It feels the effects of the Alpine winds that butt against the Sainte-Victoire foothills. Spring arrives late, and the fall is quite cool. When the harvesting begins here, it has almost been completed in the Mediterranean 'terroir'.

Altitudes between 200 and 450 meters.





The Coteaux Varois en Provence appellation

This appellation is located in the heart of the predominantly limestone region of Provence, in the center of the Var department. It groups together 28 communes located in the vicinity of Brignoles, and totals approximately 2,500 hectares.

Key Figures *Coteaux Varois en Provence (five-year average)*

121,000
Hectoliters/year

Equivalent
of 16 million bottles

2,500 Hectares

75 private wineries

10 cooperative wineries

Maximum authorized
yield: **59 hl/ha**

Average yield:
47 hl/ha





Climate

This denomination has more of a continental climate. Fall and spring are often quite mild, while the summer months are often very hot and the winter extremely harsh, much more so than in the rest of the region.

Geology

The Coteaux Varois en Provence terroir owes much of its unique character to its geology: a series of **clay-limestone up-thrusts** in an east-west direction, alternating with **areas of gravel and flint**. A high plateau from the Triassic era dominates the South, and it is here that the majority of the **Var's waterways** have their source. It is separated from the Massif des Maures mountains by a large depression.

The surrounding mountains form natural boundaries for the "terroir" (Sainte-Baume to the west, Bessillons to the north and the Barres de Cuers to the south). The vineyards have an average altitude of 350 meters, with the highest reaching 500 meters.

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